

ABOUT US

The Alkimista is closely linked to the seasons and the changing ingredients, so every three weeks we create completely new menus with a micro-seasonal approach. Regional, local ingredients and the old, original cooking-preserving techniques that go with them are not a fashion for us, but a culinary mother tongue that is easy to speak.

This region once provided 80% of the Monarchy's food supply - although this is no longer the case, the traditions of farming have left a deep imprint on cooking habits. It is from this rich, sensible, waste-free cuisine that we draw inspiration and adapt it to the modern spirit.

PERMANENT "STARS"

Instead of the omnipresent dishes, we prefer to focus on the typical ingredients: wild mushrooms, wild and garden flowers, acacia honey, fish from the Tisza river, duck liver, chamomile, paprika, Szeged salami, tobacco and mangalica the favorite. This was a sunny, grain-producing region, so bread and pasta were important.

"Főzelék"

Each menu includes a typical Hungarian vegetable dish, "Főzelék". It is not a vegetable ragout, nor a thick soup, but a nutritious plate of season-fresh primary vegetables, leaves, legumes. Four years ago, we launched a programme to rehabilitate the dish because we saw that it had been severely compromised, overcooked and thickened with flours in the public catering system over the past decades. We are here to bring it back to its former glory...

OUR WINES

The Alkimista likes to work with living and nearby material, and our wines are like that: we show local varieties from Hungarian vineyards, from biodynamic farming, sustainably grown, without chemicals, spontaneously fermented. These artisanal treasures now offer an unusual, different comfort from the technological wines (which we also love): higher acidity, fuller, richer flavours, often with an opalescent texture, intense, complex and original aromas.

ALKIMISTA

KULINÁRIS MŰHELY



MENU

October

9-10-11 | 16-17-18 | 23-24-25

Grapes, Plums, Tea, Smoke

a Study in Estate Reds

Time slows, tones deepen; we take stock of the quieting estate, picnicking among resting vines, gathering burgundy berries, and cooking over open flames until the bacon turns crimson. In the glasses: Kékfrankos and Kadarka from neighboring and nearby vineyards – interpreted through the cellars of Sziegl, Maurer, Unger, and Bott Frigyes.

Breakfast in the Garden

- Walnut, fig, aubergine
- “Coffee, butter, brioche, quail egg, salami...”

A Guest at the Edge of the Vineyard

- Roasted rabbit liver, sweet onion, pickled elderberry, wild leaf salad

Open-Air Lunch in the Vineyard

- “Bird’s Tea”: roasted bone infusion, fresh herbs, quail
- Stew rehabilitation: lentils reimagined with black lentil and plum vinegar
- Earthen firepot: mangalica belly in warm smoke

A Foraged Treat Beneath the Almond Tree

- Pressed-layered almond, shriveled cold blackberry, sea lavender

Evening Fire, Vine Cuttings, Home

- Burnt plum, hot baked meringue, gingerbread crumble, smoked tea ice cream

In the glasses: the menu is paired with four alcoholic or four non-alcoholic selections. Wine lovers can enjoy a curated tasting flight from our favorite family-run and artisanal wineries.